

Principle Courses for PhD

Code & Name	Contents
<u>FHC-2140</u> Technology of meat preservation and processing	Study the different methods of meat preservation and its effect on sensory, microbiological and chemical quality- Study the technological properties of meat and the occurrence of binding in meat products- Machines used in meat processing and its functions.
<u>FHC-2141</u> Analysis of meat, fish and its products	Study the chemical composition of different meats, fishes and its products- Study the chemical composition of fat in meats and its effect on consumer health- Study the amino acid of different meats.